

NATIONAL CANNERS ASSOCIATION



Information Letter



FOR N. C. A. MEMBERS

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Field Studies and Conferences on Raw Products Research in the Middle West

The Director of the Raw Products Bureau has been in the field for several weeks, studying the crop conditions in Indiana, Illinois, Michigan, and Wisconsin, and holding a series of conferences with the research specialists of the Agricultural Experiment Stations and the U. S. Department of Agriculture workers in these states.

IMPROVED STRAIN OF JOHN BAER TOMATOES.—The Michigan Experiment Station is multiplying the seed of the improved strain of John Baer tomatoes brought out at the Station two years ago. This variety has excelled all other strains in the Station trials and it is the hope of those in charge of the work to be able to release several pounds of the seed to Michigan Canners for field testing and for seed production in 1926.

SWEET CORN SEED TREATMENT.—Acting on the suggestion of the Raw Products Bureau, the U. S. Department of Agriculture has arranged for a comprehensive test of the value of Uspulun, Semesan, and other seed treatments for sweet corn seed. A recent inspection shows that certain of the treatments of seed lots known to be practically 100% diseased resulted in distinctly better stands than were produced by identical seed untreated. The diseased seed, however, under the most effective treatment, failed to give as good a stand as disease-free seed.

The indications are that every effort should be continued to eliminate seed borne diseases from the seed stock, and not to consider the new organic-mercury seed treatments as a substi-

tute for disease-free seed. At the same time, the preliminary results suggest that the treatments may be of value where it is necessary in an emergency to use seed carrying more or less disease. More specific information will be available from the yield records of these plots at harvest time.

RESEARCH ON FACTORS AFFECTING TOMATO QUALITY.—The Purdue Experiment Station has appointed Dr. John H. MacGillivray to the research position made possible by the support of the Indiana Cannery Association. Dr. MacGillivray's problem will be the study of the whole question of quality in canned tomatoes and tomato pulp, particularly as quality may be influenced by variety and strain of tomatoes, soil, fertilizer, maturity, and seasonal conditions.

PEA BREEDING AND VARIETY TRIALS.—The excellent work of the University of Wisconsin is being continued in the direction of breeding and selection for new and improved varieties of canners peas. A number of new pure line selections and varieties of hybrid origin are being given experimental test at the branch experiment stations at Ashland, Sturgeon Bay, and Marshfield, Wisconsin. At McMillan, Michigan, the U. S. Department of Agriculture has a collection aggregating over 1,150 pea varieties from various parts of the world. Full notes and descriptions are being taken on the McMillan plots by Dr. Shoemaker.

Field Work of the Research Laboratory

During the canning season, the Research Laboratory staff is visiting a number of canning plants for the purpose of putting up experimental packs in connection with processing and other studies which the laboratory is making. In addition to this, some of the laboratory men will continue the plan followed in the past of visiting the plants of our members, first in one section of the country and then in another, while they are in operation, in order to keep in touch with the technology of the industry and to acquaint members and their superintendents with the work of the laboratory.

The Director of the Research Laboratory has just returned from such a trip among our members in Michigan.

Salt for Cannery Use

During the past two or three months samples representing forty-two lots of salt were examined by the Research Laboratory of the Association. The average calcium content was .16%. The range was as follows:

18 contained	.10% or less of calcium
22 contained	.15% or less of calcium
30 contained	.20% or less of calcium
35 contained	.25% or less of calcium
38 contained	.30% or less of calcium

These analyses indicate that a fairly good grade of salt is being delivered to canners.

Two years ago when our bulletin on the effect of hard water in the canning of vegetables was issued, it was suggested that it might not be possible to secure a salt with a much lower calcium content than .3%. The above analyses, however, show that it is quite possible to secure lots which will run under .1%. Salt containing .20% of calcium would, if used with water of zero hardness in proportion of 15 pounds of salt per 100 gallons, give a brine having a hardness of 90 parts per million.

Appointment of Local Canned Foods Week Committees

The Wholesale Grocers Associations and the Food Brokers Association are getting their committees in the local markets appointed much earlier than heretofore. Both have already received many acceptances and the Washington office has on file at this early date the names of a great many of the local committeemen.

In a letter from Mr. Tancill, Executive Vice-Chairman of the National Joint Committee, he states:

"We are very much encouraged from the general attitude of Chairmen accepting. The tendency is clearly one of complete accord with the Week and a desire to secure even better results than all previous campaigns."

Publication of the List of Canned Foods Week Subscribers

At the May meeting of the Board of Directors it was decided to publish the list of canner subscribers to the Canned Foods Week campaign. It was contemplated to have this list printed the first week in August but in view of the fact that more time for solicitation was needed in some sections of the country, President Trego authorized the postponement of the publication of the list until August 15th, by which time it is believed many other subscriptions will have been received as they are coming in daily.

Popular Bulletin on Canned Foods

The Association has just published a popular bulletin, No. 100-A, entitled "The Canning of Foods and Some Tested Recipes." A copy will be mailed promptly to every member.

This bulletin is intended primarily for educational purposes, for free distribution to teachers and writers on domestic science and home economics; also to dietitians, nurses, etc.

In case of requests from the general public, the bulletin will be sold for 25c a copy, the approximate cost of publication.

New Bulletin of Interest to Pea Cannors

The Extension Service of the College of Agriculture, University of Wisconsin, Madison, Wisconsin, has recently issued a bulletin entitled "Root Rot of Peas—Some Ways to Avoid It", which will be interesting and helpful to all pea cannors. Thirty canning companies in Wisconsin provided a fund in 1924 for a survey of pea diseases in that state and this survey forms the basis of this bulletin.

Copies of this bulletin can be secured from this office or direct from the Agricultural Extension Service of the University of Wisconsin.

The Nutritive Value of Tomatoes

The following memorandum from the Research Laboratory is of interest to all cannors of tomatoes and tomato products. The page references given below refer to Association Bulletin No. 19-L, Revised, "Vitamins in Canned Foods":

"Tomatoes are something more than 90 per cent water, and until recently, it was argued by authorities in nutrition that owing to their low content of proteins and carbohydrates and the almost complete absence of fats, the food value of this vegetable was negligible. The only answer that could be given was that they contained salts of value to the animal economy and that in some intangible way the broadening of the diet which they afforded was also advantageous.

"The study of vitamins has presented the matter in an entirely new light. Osborne and Mendel (page 59) have shown the tomato to be richer in vitamin A than butter fat, which is the classical source of that vitamin. Hess and Unger (page 72) and Sherman and Crose (page 72) have shown that tomatoes are rich in vitamin B. Osborne and Mendel (page 73) have also shown that vitamin B is present abundantly, even in canned tomatoes. Delf (page 82) has shown that vitamin C is abundant in English tomatoes. Hess and Unger (page 88) have shown that vitamin C is abundant in canned tomatoes, but recorded some destruction, which has been subsequently explained and shown to be due to the way they handled the tomatoes. La Mer, Campbell, and Sherman (page 89) and Givens and McCluggage, have also shown that vitamin C is abundant in canned tomatoes.

"During the last year, Miss Parsons, in the University of Wisconsin, has shown that green tomatoes at the stage picked in the South for winter use, are also rich in vitamin C. This work has not been published. Shorden and Roy (page 96) and also La Mer (page 97) have recorded vitamin C as abundant in tomatoes."

Conference on Simplification of Can Sizes

A preliminary conference on the subject of simplification of can sizes was held by the Division of Simplified Practice, U. S. Department of Commerce, in Washington, on July 21, 1925.

About twenty-five attended the conference. In addition to three representatives of the Simplification Committee of this Association, representatives of can companies, wholesale grocers, retail grocers, brokers and label manufacturers were also present.

The conference was presided over by Mr. R. M. Hudson, Chief of the Division of Simplified Practice, Department of Commerce and decided progress was made through the harmonious efforts of all concerned.

A resolution was finally adopted by the conference as a whole approving the principle of simplification and recommending a plan of carrying on the work, the whole purpose of which is to secure more information regarding can sizes used and to give all branches of the industry, as well as distributors and consumers of canned foods, an opportunity to be heard on this matter before further action is taken.

Duties on American Products Imported Into Foreign Countries

All canners doing an export business will be interested in the substance of a letter just received from the Foodstuffs Division, U. S. Department of Commerce, in that it makes clear the commercial policy of our Government regarding foreign tariff rates about which there is considerable misunderstanding.

The present commercial policy of this country is based essentially upon the Tariff Act of 1922 which provides for the imposition of retaliatory duties upon products of countries which discriminate against our commerce. There is no provision in the Act for the negotiation of specific tariff concessions between this country and any foreign country. If this Government were to enter upon negotiations for reduction in foreign import duties it would have to be prepared to make reciprocal concessions, a policy which is clearly not in accordance with the will of Congress when it framed our present tariff legislation.

The only policy that can logically be carried out under our present tariff law is that of insisting upon the most-favored-nation treatment of our goods exported abroad, in turn for reciprocal treatment but without any detailed provision regarding the precise rates of import duties to be levied. This latter question is regarded as involving the domestic policy of the Government in question in which another Government has no right to interfere, provided there is no discrimination against its commerce. The rate of duty imposed by any foreign Government being a matter of that Government's domestic policy, the appropriate parties to make requests or representations for lower rates are not foreign Governments but citizens of the Government imposing the duty. The proper method for exporters to use, therefore, in case they desire to secure lower duties on their exports is to assist their foreign representatives or importers in making representations to their own Government.

Although official representatives of the U. S. Government can not take any direct part in such efforts, they are always ready to offer such advice and assistance as is in their power and everything possible will be done in forwarding American trade abroad.

Demand for Italian Canned Tomatoes

According to a recent bulletin from the United States Department of Commerce, tomato canners in the Naples district are busy with stock somewhat below last year's. A large demand from the United States for peeled tomatoes was reported.

Plum Industry Abroad

The Department of Commerce reports that climatic conditions in Jugoslavia seem to be favorable to the growth of plums and it is estimated that the plum crop this year will be approximately 880,000 short tons, about 30 per cent of which are normally dried into prunes.

In France an unusually small plum crop is anticipated this year on account of the unfavorable weather conditions. The estimated prune tonnage will probably be between 8,000 and 10,000 short tons, while stocks of the 1924 crop of prunes are said to be practically exhausted.

Qualification of Agents or Attorneys Practicing Before the Bureau of Internal Revenue

The Bureau of Internal Revenue, Treasury Department, advises:

"In order that the procedure and requirements relating to recognition of agents or attorneys representing taxpayers be-

fore the Bureau of Internal Revenue might be uniform within the various units and offices, Conference and Practice Requirements of the Income Tax Unit, has been revised and broadened so as to apply to the Bureau rather than to only one unit thereof.

"Attorneys and agents representing taxpayers before the Bureau of Internal Revenue are required to be enrolled to practice in the Treasury Department. Certain qualifications designed to limit the right to represent taxpayers before the Bureau to those possessing sufficient qualifications to enable them to render necessary service to taxpayers are set forth in Treasury Department Circular 230 which is incorporated in the new Conference and Practice Requirements by reference. In addition to the qualification to practice before the Department, documentary evidence establishing that the attorney or agent is duly authorized to represent a particular taxpayer is required before he is recognized as attorney or agent of such taxpayer."

Navy in Market for Spaghetti, Bacon, Corned Beef and Pears

The Navy Department is asking for bids on canned spaghetti (schedule 4093) to be opened August 4, on canned bacon (schedule 4088) to be opened August 11, and on canned corned beef (schedule 4089) to be opened August 11. Copies of the specifications and of the schedules for submitting bids may be obtained upon application to the Bureau of Supplies and Accounts, Navy Department, Washington, D. C.

The Navy Department is also asking for bids, to be opened August 4, on canned pears under schedule No. 4076, for delivery to east and west coast points. Copies of the specifications and of the schedules for submitting bids may be obtained upon application to the Bureau of Supplies and Accounts, Navy Department, Washington, D. C.

"Crushed Fruit" for Soda Fountain Use

According to a recent ruling by the Bureau of Chemistry, U. S. Department of Agriculture, fruit from which the juice has been abstracted in part should not be labeled "crushed fruit" or with other similar designations unless the name is immediately followed by an equally conspicuous declaration that juice has been abstracted. The ruling also states that sugar and artificial coloring when added, should be plainly declared on the label.

The food officials hold that the unqualified term "crushed fruit" can only be applied to crushed whole fruit. The shipment in interstate commerce of food products incorrectly labeled renders them subject to seizure under the Federal Food and Drugs Act.

Retail Cost of Food

According to a recent bulletin of the United States Department of Labor retail price of food in twenty-three representative cities showed increases in every case during the month of May 15 to June 15, 1925. This increase ranged from four per cent in the case of Detroit to one per cent in New York, Boston, St. Paul, and several other large cities.

For the year period June 15, 1924, to June 15, 1925, all these cities showed increases ranging from thirteen per cent to four per cent. As compared to the average retail cost of food in 1913, most of the food on June 15, 1925, ranged from sixty-six per cent to forty-six per cent higher.

Federal Trade Commission Ruling

The Federal Trade Commission has just issued an order against a paint manufacturing concern requiring them to discontinue certain practices which they believe to be unfair methods of competition.

It appears that the firm has been selling paint products under names which the Commission believed created the erroneous impression that the paint was war surplus material and manufactured in accordance with Government specifications. The Commission also charged misrepresentation as to the quantity of contents in the packages of paint.